

# Kansas Department of Agriculture

## Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502  
(office) 785-564-6767 (fax) 785-564-6779

### KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

**Insp Date:** 3/9/2015      **Business ID:** 108747FE  
**Business:** EL JACALITO

1150 ARGENTINE BLVD  
KANSAS CITY, KS 66105

**Inspection:** 77001194  
**Store ID:**  
**Phone:** 9132813073  
**Inspector:** KDA77  
**Reason:** 01 Routine  
**Results:** Follow-up

#### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/09/15	02:05 PM	03:20 PM	1:15	0:05	1:20	0	
Total:			1:15	0:05	1:20	0	

#### FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 3

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

#### INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

##### Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
.. .. p .. .. ..

##### Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R  
p .. .. .. ..  
p .. .. .. ..

##### Good Hygienic Practices

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.		..	p	..	..	p	..
Fail Notes	2-301.15 Pf - Where to Wash Hands- FOOD EMPLOYEES shall clean their hands only in a HANDWASHING SINK or APPROVED automatic handwashing facility. [Employee washed hands in warewashing sink. COS education. ]						
7. No bare hand contact with RTE foods or approved alternate method properly followed.		..	p	..	..	p	..
Fail Notes	3-301.11(B) P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [Cook handled RTE tortillas with bare hand. Corrected on-Site, COS education, tortilla discarded. ]						
8. Adequate handwashing facilities supplied and accessible.		..	p	..	..	p	..
Fail Notes	5-205.11(B) Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Large bowl in basin of handsink when inspector went to wash hands. COS removed. ]						
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		p	..	..	..	..	..
10. Food received at proper temperature.		..	..	p	..	..	..
11. Food in good condition, safe and unadulterated.		p	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.		..	..	..	p	..	..
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		..	p	..	..	p	..
Fail Notes	3-302.11(A)(1)(b) P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw shell unpasteurized eggs in white reach in cooler over RTE beer. COS removed. In true reach in cooler, raw beef stored over RTE MOS sauces, condiments. COS moved. ]						
14. Food-contact surfaces: cleaned and sanitized.		p	..	..	..	..	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		..	..	..	p	..	..
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.		..	..	p	..	..	..
17. Proper reheating procedures for hot holding.		..	..	p	..	..	..
18. Proper cooling time and temperatures.		..	..	p	..	..	..
19. Proper hot holding temperatures.		p	..	..	..	..	..
<b>This item has Notes. See Footnote 1 at end of questionnaire.</b>							
20. Proper cold holding temperatures.		p	..	..	..	..	..
<b>This item has Notes. See Footnote 2 at end of questionnaire.</b>							
21. Proper date marking and disposition.		..	p	..	..	..	..

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Potentially Hazardous Food Time/Temperature	Y   N   O   A   C   R
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Fail Notes	3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [Cooked chiles in reach in cooler with no date of prep on container. PIC stated it was cooked 3/7. COS dated. ]</i>
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22. Time as a public health control: procedures and record.	..   ..   ..   p   ..   ..
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Consumer Advisory	Y   N   O   A   C   R
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23. Consumer advisory provided for raw or undercooked foods.	..   p   ..   ..   p   ..
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Fail Notes	3-603.11(A) <i>Pf - Consumer Advisory for Raw or Undercooked Food (Disclosure and Reminder) - If an animal FOOD such as beef, EGGS, FISH, lamb, milk, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the LICENSEE shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [No disclosure or reminder in establishment or on menu for eggs served to order (undercooked) in establishment. COS supplied establishment with CA. ]</i>
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Highly Susceptible Populations	Y   N   O   A   C   R
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24. Pasteurized foods used; prohibited foods not offered.	..   ..   ..   p   ..   ..
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Chemical	Y   N   O   A   C   R
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25. Food additives: approved and properly used.	..   ..   ..   p   ..   ..
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26. Toxic substances properly identified, stored and used.	p   ..   ..   ..   ..   ..
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Conformance with Approved Procedures	Y   N   O   A   C   R
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27. Compliance with variance, specialized process and HACCP plan.	..   ..   ..   p   ..   ..
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GOOD RETAIL PRACTICES
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Safe Food and Water	Y   N   O   A   C   R
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28. Pasteurized eggs used where required.	..   ..   ..   p   ..   ..
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29. Water and ice from approved source.	p   ..   ..   ..   ..   ..
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30. Variance obtained for specialized processing methods.	..   ..   ..   p   ..   ..
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Food Temperature Control	Y   N   O   A   C   R
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31. Proper cooling methods used; adequate equipment for temperature control.	p   ..   ..   ..   ..   ..
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32. Plant food properly cooked for hot holding.	..   ..   p   ..   ..   ..
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33. Approved thawing methods used.	..   ..   p   ..   ..   ..
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34. Thermometers provided and accurate.	p   ..   ..   ..   ..   ..
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Food Identification	Y   N   O   A   C   R
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35. Food properly labeled; original container.	p   ..   ..   ..   ..   ..
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Prevention of Food Contamination	Y   N   O   A   C   R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination			Y	N	O	A	C	R
36. Insects, rodents and animals not present.			p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>								
37. Contamination prevented during food preparation, storage and display.			p	..	..	..	..	..
38. Personal cleanliness.			p	..	..	..	..	..
39. Wiping cloths: properly used and stored.			..	p	..	..	p	..
<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [Wet wiping rag stored on prep table top in kitchen. COS placed in bucket of sanitizer. ]</i>						
40. Washing fruits and vegetables.			..	..	p	..	..	..
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			p	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.			..	p	..	..	..	..
<i>Fail Notes</i>	4-903.11(B)	<i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Utensils (spoons, spatulas, etc) stored as clean in container with food contact surface up. COS inverted. ]</i>						
43. Single-use and single-service articles: properly used.			p	..	..	..	..	..
44. Gloves used properly.			p	..	..	..	..	..
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items			..	p	..	..	p	..
<i>Fail Notes</i>	4-102.11(A)(1)	<i>P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances. [(B1) Single use non food grade thank you bag used to store cilantro and chiles in reach in cooler (true) in kitchen. COS removed ]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items			..	p	..	..	..	..
<i>Fail Notes</i>	4-501.11(B)	<i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [Seal to chest freezer is not intact and coming loose. ]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.			p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>								
47. Non-food contact surfaces clean.			..	p	..	..	..	..
<i>Fail Notes</i>	4-601.11(B)	<i>The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. [Skillet in kitchen soiled with heavy grease buildup. ]</i>						
	4-602.13	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [Inside of handle for reach in cooler (true) soiled with massive food debris buildup. ]</i>						
Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			p	..	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### Physical Facilities

49. Plumbing installed; proper backflow devices.

Y	N	O	A	C	R
p	..	..	..	..	..

***This item has Notes. See Footnote 5 at end of questionnaire.***

50. Sewage and waste water properly disposed.

p	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.

p	..	..	..	..	..
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52. Garbage and refuse properly disposed; facilities maintained.

p	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.

p	..	..	..	..	..
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54. Adequate ventilation and lighting; designated areas used.

p	..	..	..	..	..
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### Administrative/Other

55. Other violations

Y	N	O	A	C	R
p	..	..	..	..	..

### EDUCATIONAL MATERIALS

The following educational materials were provided      p

*Material Distributed | Education Title #02    Consumer Advisory*

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### **Footnote 1**

**Notes:**

Hot holding  
rice at 147F in steam table top, beans at 144F in steam table top.

### **Footnote 2**

**Notes:**

Cold holding  
in true reach in cooler, cooked beef at 38F, cooked pork ribs at 41F  
frozen foods frozen solid  
in white reach in cooler, no PHF, beer

### **Footnote 3**

**Notes:**

Contracted pest control, comes monthly, however last visit in January, invoice produced.

### **Footnote 4**

**Notes:**

Strips in place for chlorine.

### **Footnote 5**

**Notes:**

Handsink in kitchen at 135F

# NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 3/9/2015      **Business ID:** 108747FE  
**Business:** EL JACALITO

1150 ARGENTINE BLVD  
KANSAS CITY, KS 66105

**Inspection:** 77001194  
**Store ID:**  
**Phone:** 9132813073  
**Inspector:** KDA77  
**Reason:** 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
03/09/15	02:05 PM	03:20 PM	1:15	0:05	1:20	0	
Total:			1:15	0:05	1:20	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/19/15

Inspection Report Number 77001194

Inspection Report Date 03/09/15

Establishment Name	EL JACALITO
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Physical Address 1150 ARGENTINE BLVD City KANSAS CITY  
 Zip 66105

### Additional Notes and Instructions

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